

# Grüner Veltliner Alte Reben 2016



## Wine Description

Most of these Vineyards for Gruener Veltliner "Alte Reben" were already planted in the 1960-ies. They deliver high quality because the grapes and berries are rather small and little. Concerning to the age and the small amount the rate of maturity is very high. The harvest is rather late, usually not before November. The Gruener Veltliner Alte Reben 16 was, like all of our wines, harvested by hand and fermented spontaneously. After ripening for 1 year in a big oak barrel the wine was bottled in fall 2017. The Gruener Veltliner Alte Reben 16 is as usual a very elegant, ripen white wine with tobacco and ripen fruits in the nose and a creamy mouthfeeling. It is a good companion to spicy food with or without pork.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	4.7 g/l
<b>Residual Sugar:</b>	1.3 g/l
<b>Total Sulfur:</b>	72 mg
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	2025 years

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Kremstal DAC Reserve
<b>Site:</b>	Bernthal, Steinleiten
<b>Soil:</b>	mica schist loam loess

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Maturing:</b>	oak barrel   used barrel   12 month(s) steel tank